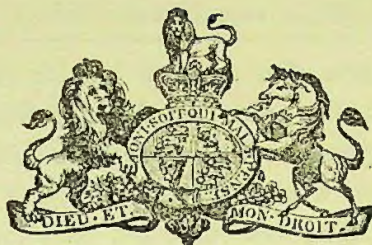


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RECORDED

A.D. 1840 N° 8582.

Making Vinegar.

TROUBAT'S SPECIFICATION.

TO ALL TO WHOM THESE PRESENTS SHALL COME, I, FELIX TROUBAT, of Mark Lane, in the City of London, Merchant, send greeting.

WHEREAS Her present most Excellent Majesty Queen Victoria, by Her Letters Patent under the Great Seal of Great Britain, bearing date at 5 Westminster, the First day of August, in the fourth year of Her reign, did, for Herself, Her heirs and successors, give and grant unto me, the said Felix Troubat, Her especial licence, full power, sole privilege and authority, that I, the said Felix Troubat, my exors, admors, and assigns, or such others as I, the said Felix Troubat, my exors, admors, or assigns, should at any time 10 agree with, and no others, from time to time and at all times during the term of years therein expressed, should and lawfully might make, use, exercise, and vend, within England, Wales, and the Town of Berwick-upon-Tweed, the Invention of "IMPROVEMENTS IN THE MANUFACTURE OF VINEGAR," communicated to me by a certain Foreigner residing abroad; in which said 15 Letters Patent is contained a proviso that I, the said Felix Troubat, shall cause a particular description of the nature of the said Invention, and in what manner the same is to be performed, to be inrolled in Her said Majesty's High Court of Chancery within six calendar months next and immediately after the date of the said in part recited Letters Patent, as in and by the 20 same, reference being thereunto had, will more fully and at large appear.

NOW KNOW YE, that in compliance with the said proviso, I, the said Felix Troubat, do hereby declare that the nature of the said Invention, and the manner in which the same is to be performed, are particularly described and ascertained in and by the following statement thereof (that is to say) :—

Troubat's Improvements in Making Vinegar.

This Invention consists of a mode of making vinegar, by the application of potatoes and rice. And in order that the Invention may be fully understood, I will describe those processes that have been found best for carrying out the Invention, although I do not confine myself thereto. I take about 350lbs. of potatoes in their raw state, and have them well rasped or grated 5 by any of the ordinary means, and then mix them with about twenty to twenty-five gallons of water, and add about 2lbs. of sulphuric acid; the whole is well mixed together, and boiled for about six hours, when it is to be run off into a vessel to cool. This vessel should have at the upper part a perforated plate, in order that as the liquid runs in it may be clarified and freed 10 from any sediment or deposit which will be found in it. The mode that I adopt for obtaining the requisite fermentation to this liquid is as follows:—I bring it into a vessel placed in a chamber heated to about eighty degrees of Fahrenheit, and add about half a bushel of yeast, and about one ounce of potash previously dissolved in water. The liquor in this state is allowed 15 to stand for three days, when I add another quantity of yeast to advance the fermentation. This is allowed to rest for some time, when it is to be drawn off into another vessel, which is filled loosely with the shavings of beech wood, or the husks or skins of grapes after they have been pressed, previously prepared by being well saturated with strong vinegar. The 20 quantity of liquor I prefer to put in at a time is about three gallons, which should be repeated every morning and evening until the vessel is full or nearly so; it may then be drawn off in quantities of three gallons at a time, at the bottom of the vessel, by means of a cock, and carried to another vessel half filled with vinegar, which will complete the process. It is drawn off 25 from the vessel by means of a cock, placed about the centre of the vessel, into another vessel loosely filled with the shavings of beech, in order to cool and clear it before it is fit for consumption. In making vinegar from rice, in place of using 350lbs. of potatoes, I only use about 50 or 60lbs. of the meal of the rice (which is previously prepared by crushing) to the same 30 quantity of water and sulphuric acid, and then I submit it to the same process as previously explained. This is also the case when making it from the potatoes with their skins previously removed. Another mode that I employ is as follows:—I take 350lbs. of potatoes, which, after having been well crushed, should be soaked in cold water, and then I add about fifty gallons 35 of boiling water, taking care that the whole should be well stirred up until the liquor assumes the consistency of a thick paste, to which I add about half a bushel of the meal of malt, which brings it into a saccharine state. It is then submitted to the previously-described process for obtaining the

Troubat's Improvements in Making Vinegar.

requisite fermentation. In operating upon rice by this mode, the same proportions may be used.

Having thus described the nature of the Invention, and the manner of performing the same, I would have it understood that I do not confine myself
5 to the exact proportions of materials herein described to be used in the making of vinegar, although I believe them to be the best. But what I claim as the Invention communicated to me, is,—

First, the mode of making vinegar by the application of potatoes, as above described.

10 And, secondly, the mode of making vinegar by the application of rice, as above described.

In witness whereof, I, the said Felix Troubat, have hereunto set my hand and seal, this First day of February, in the year of our Lord One thousand eight hundred and forty-one.

15

FELIX (L.S.) TROUBAT.

AND BE IT REMEMBERED, that on the First day of February, in the year of our Lord 1841, the aforesaid Felix Troubat came before our said Lady the Queen in Her Chancery, and acknowledged the Specification
aforesaid, and all and every thing therein contained and specified, in form above
20 written. And also the Specification aforesaid was stamped according to the tenor of the Statute made for that purpose.

LYNCH.

Inrolled the First day of February, in the year of our Lord One thousand eight hundred and forty-one.

LONDON :

Printed by GEORGE EDWARD EYRE and WILLIAM SPOTTISWOODE,
Printers to the Queen's most Excellent Majesty. 1856.